

LIVE FIRE

*Family style or sit-down,
cooked live over the fire.*



FROM CHF 90 PER GUEST

Flat CHF 300 setup fee

No minimum number of
guests

FOUR MENUS, SLOW FIRE

Seated dinner or family style, cooked live in front of your guests.

01	EL DISCO Chicken or pork shoulder, slow-cooked in the disco.	CHF 90 PER GUEST
02	LA PARRILLA A classical Argentinean asado	CHF 130 PER GUEST
03	EL ASADOR A whole goat or a beef rib rack, carved at the table.	CHF 145 PER GUEST
04	GRAND ASADO The whole piece, the cuts, the disco and the grill.	CHF 185 PER GUEST

Over 90% of our events end up tailor-made. The named menus are a starting point, not a limit.

ALWAYS INCLUDED

- The fire kitchen on site
- Prep and cooking
- Food carried to the table
- Full clear out
- Travel anywhere in Valais

01 EL DISCO



Pollo al disco

TO OPEN

Empanadas, baked. Beef *or* vegetarian

THE FIRE

Pollo al disco, chicken slow-cooked in the 90 cm disco

or

Bondiola al disco, pork shoulder cooked the same way

ON THE TABLE

Bread and two seasonal salads

TO FINISH

Signature **chocolate and dulce de leche cake**

Vegetarian path available.

CHF 90 PER GUEST

Flat CHF 300 setup fee
No minimum number of guests

02

LA PARRILLA



Tira de asado

TO OPEN

Empanadas, baked. Beef *or* vegetarian

THE FIRE

Entraña, seared hot and fast

Tira de asado, slow over the coals until it falls off the bone

ON THE TABLE

Bread and two seasonal salads

TO FINISH

Grilled fruit with mascarpone cream

or

Signature **chocolate and dulce de leche cake**

ADD SOMETHING OFF THE GRILL TO START

Bone marrow and tartar on charred focaccia

add-on, CHF 15 per guest

Vegetarian path available.

CHF 130 PER GUEST

Flat CHF 300 setup fee
No minimum number of guests

03 EL ASADOR



Costillar

TO OPEN

Empanadas, baked. Beef *or* vegetarian

THE WHOLE PIECE

Cabrito, whole goat opened flat over the fire

or

Costillar, whole beef rib rack, carved tableside

ON THE TABLE

Bread and two seasonal salads

TO FINISH

Grilled fruit with mascarpone cream

or

Signature **chocolate and dulce de leche** cake

ADD SOMETHING OFF THE GRILL TO START

Bone marrow and tartar on charred focaccia

add-on, CHF 15 per guest

Vegetarian path available.

CHF 145 PER GUEST

Flat CHF 300 setup fee
No minimum number of guests

04 GRAND ASADO

**TO OPEN**

Empanadas, baked
Mollejas al disco, sweetbread bites
Bone marrow and tartar on charred focaccia

THE WHOLE PIECE

Cabrito, whole goat
or
Costillar, whole beef rib rack

THE CUT

Entraña

ON THE TABLE

Bread and two seasonal salads

TO FINISH

Grilled fruit with mascarpone cream
or
Signature **chocolate and dulce de leche cake**
or
Crêpes with dulce de leche, sugar burnt to order

Suggested for 15 guests or more. Vegetarian path available. For smaller groups the menu is adapted.

CHF 185 PER GUEST

Flat CHF 300 setup fee
No minimum number of guests

ADD WHAT THE NIGHT NEEDS

Service staff

Sommelier *At your table on the night*

Bar service

Live music

Atmosphere and styling

Wine pairing *Handpicked to your menu*

CHF 100 A BOTTLE

BOOKING

- Availability and a price within 24 hours
- 50% on confirmation, balance invoiced after the event
- Numbers confirmed 48 hours before
- If you cancel, the deposit isn't refunded, but you can use it for another date

FLAT CHF 300 SETUP FEE

No minimum number of guests

HOW IT WORKS



BRING THE FIRE TO YOUR NEXT EVENT.

[BOOK NOW →](#)

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[WhatsApp](#)

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Francisco Heinz Novara · Pizca Fire Based Catering

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